



# WEDDINGS



Allisha Linnea Photography





Thank you for your interest in hosting your wedding at the Indiana Country Club. Our award-winning venue is reputable in creating a perfect, worry-free, experience. We feature full service catering options, amazing food custom tailored to each event, and an atmosphere that can compliment any style. Creating your perfect day isn't an easy task; working with our Event Coordinator throughout the planning process allows us to seamlessly deliver your dream wedding with all the details that you have in mind. Each wedding is customized to what works best for you and your families; here is a quick look at what you can expect from us when you say "I do" to the Indiana Country Club!

*the knot*  
**BEST OF  
WEDDINGS**  
**2023**

## TIMELINE

Our receptions are priced for a **5-hour time block** of your choice. During this time block, you can expect exceptional service from our Event Managers and staff from the time we open doors to your guests, to the time we say “good night”.

You can **add an additional hour** to your reception for just **\$300**; however, **bar service must remain closed for one hour of the evening** (during dinner, or split into 2 half hours).

## CEREMONY DETAILS

We are able to accommodate ceremonies sized up to 250 people seated. **The ceremony fee is \$1,500** and includes your **30 minute ceremony**, up to 1 hour rehearsal, access to our clubhouse locker rooms for final touches, **the set up, rental, and tear down of house folding chairs, and your choice of our arch or arbor for your beautiful backdrop.**

## CAKE CUTTING & COOKIE DISPLAY

**Complimentary cake cutting and serving**; you can choose the professional baker of your choice to provide the dessert, and we'll cut & serve to your guests, or display cupcakes, donuts, etc. for you!

**Artfully designed cookie displays** for your Western PA tradition. You provide the cookies, we'll use all of our own glassware, dishes, and tiers to make a beautiful cookie table for your guests to enjoy this fun, family tradition.

## LINEN

**Our weddings include basic linen options** of black, white, and cream at no additional cost.

Looking to add a pop of color to your big day? We have a variety of linen options in-house available to rent at minimal cost to you.

Looking for something else? You can provide linen of your own at no additional cost for us to use on your tables and chairs.

## ACCESS TO OUR PRIVATE COURSE FOR PHOTOS

Each couple with their photographers and videographers will have a golf cart to easily and quickly maneuver around our breathtaking course to **create the perfect backdrop for your portraits.**

Engagement photos may also be arranged on-site **upon request.**

## COMPLIMENTARY SOCIAL MEMBERSHIP

**Enjoy the perks of dining at our private club on the days leading up to your wedding!**

Come for everything from fine dining, to the best burgers around. You can spend holidays with your family, and let us do the cooking! The perfect setting for business meetings, or a date night- we have it all. Don't feel like dining out? No worries! Take out is also available. This complimentary social membership also gives limited access to golf on our premier course.

**(Membership expires the day prior to your reception.)**

# Stationed Hors d'oeuvres

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## Cold hors d'oeuvres display

Priced per person and replenished for cocktail hour

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Vegetable Crudite [GF]	\$	3
Sliced Fruit tray [GF]	\$	4
Cheese Display [GF]	\$	5
Hummus	\$	3.5
Italian Antipasto Display	\$	8.5
Sushi Roll Display	\$	Market Price

# Passed

## Hors d'oeuvres

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Buffalo Cauliflower	\$	2.25
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Bruschetta	\$	2.25
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**Mini Caprese Pesto Skewers	\$	2.5
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Fried Zucchini	\$	2.25
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Wild Mushroom Strudel	\$	2.5
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\*\* Contains Nuts

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Cilantro Lime Grilled Shrimp	\$	4.5
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Crab Stuffed Mushroom	\$	5
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Coconut Shrimp	\$	3.5
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Bacon Wrapped Scallops [GF]	\$	4.5
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Ahi Tuna	\$	4
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Crab Cake	\$	Market
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Shrimp Cocktail [GF]	\$	4.5
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Grilled Cheese & Tomato Soup Shooters	\$	3
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Mac and Cheese Bites	\$	3
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Crispy Chicken Bites	\$	3
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Asian Charred Ribeye Skewer	\$	4.5
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Lemon Basil Chicken Kabob	\$	3.5
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Beef Carpaccio	\$	4
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# Plated Selections

You may select two options for your guests to pre-order from.

All entrees are served with soup or garden salad, fresh bread, and your choice of starch and vegetable

Chicken Marsala	\$	26
Prosciutto Stuffed Chicken [GF]	\$	26
Italian Breaded Chicken Breast	\$	24
Herb Crusted Chicken Breast [GF]	\$	26
12 oz. Ribeye [GF]	\$	45
5 oz. Filet Mignon [GF]	\$	42
7 oz. Filet Mignon [GF]	\$	56
Beef Short Rib [GF]	\$	34
8 oz. Sirloin [GF]	\$	30
New Zealand Rack of Lamb [GF]	\$	47
Roasted Pork Loin [GF]	\$	26
Seared Atlantic Salmon [GF]	\$	27
Potato Crusted Cod	\$	24
Pan Seared Seabass [GF]	\$	45
Spinach Gnocchi	\$	23
Asiago and Tomato Ravioli	\$	23
Vegetarian Lasagna	\$	23





# Buffet Selections

Buffet includes salad, fresh bread, and your  
choice of starch, vegetable, and two entrees.

\$26/person

Additional entrees are \$5/person, per entrée

*Minimum of 30 people*

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Chicken Marsala

Prosciutto Stuffed Chicken [GF]

Italian Breaded Chicken Breast

Herb Crusted Chicken Breast [GF]

Beef Short Rib [GF]

Roasted Pork Loin [GF]

Grilled Salmon [GF]

Potato Crusted Cod

## Salads

Garden Salad

Caesar Salad +\$1 [GF]

## Starches & Vegetables

Herb Roasted Redskin Potatoes [GF]

Whipped Potatoes [GF]

Pearl Barley Pilaf

Wild Mushroom Risotto +\$2

Roasted Vegetable Medley [GF]

(Additional options based upon seasonal availability)

## Pasta Addition

Priced per person

Penne pasta with two sauces \$ 5

Marinara Garlic & Oil

Alfredo Tomato Vodka Cream

## Soup Addition

Priced per person

Italian Wedding \$ 3

Broccoli Cheddar

Minestrone

# Carving Station Options

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All carved items are served with assorted accompaniments  
Priced per person

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Roasted Turkey [GF]	\$	8
Baked Ham [GF]	\$	8
Slow Roasted Prime Rib [GF]	\$	14
Whole Tenderloin Filet Mignon [GF]	\$	17

## Children's Options

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All children ages 3-10      \$12  
Children under 3 are complimentary

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Chicken Fingers & Fries  
served with applesauce

Penne Pasta with Marinara  
served with applesauce

If having a dinner buffet, children will eat from the buffet



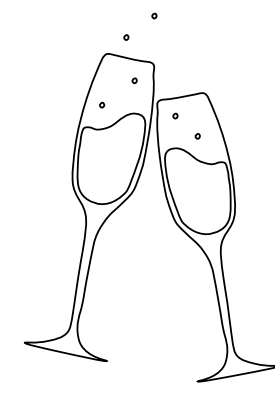
# Late Night Bites

All items are priced per person

Soft Pretzel Bar	\$	5
Nacho Bar	\$	5
Tater Tot Bar	\$	5
Hot Dog Bar	\$	5
Assorted Flatbreads	\$	6.5



# Beverage Packages



All flat rate bar packages include your choice of two of the following bottled beers:  
Budweiser, Bud Light, Coors Light, Miller Lite,  
Michelob Ultra, Yuengling

Each package also includes house red, white, and blush wines, plus **complimentary**  
bridal dance shots (Seagrams VO Whiskey and Peach Schnapps)

All guests under 21 are \$8 for our soda + juice bar

## - Premium -

Tito's Vodka  
Stoli Vodka  
Stoli Orange Vodka  
Jim Beam Bourbon  
Crown Royal Whiskey  
Jack Daniels Whiskey  
Captain Morgan Spiced Rum  
Bacardi Light Rum  
Malibu Rum  
Dewar's White Label Scotch  
Jose Cuervo Gold Tequila  
Bombay Dry Gin  
Various Liqueurs

**\*Includes complimentary  
J Roget Champagne toast  
for the head table  
\$30/person 21+**

## - Call -

Smirnoff Vodka  
Jim Beam Bourbon  
Seagram's VO Whiskey  
Jack Daniels Whiskey  
Captain Morgan Spiced Rum  
Bacardi Light Rum  
Malibu Rum  
Dewar's White Label Scotch  
Bombay Dry Gin  
Jose Cuervo Gold Tequila  
Various Liqueurs  
**\$28/person 21+**

## - House -

Jacquin's Vodka  
Jim Beam Bourbon  
Bankers Club Whiskey  
Castillo Silver Rum  
Grants Scotch  
Jacquin's Gin  
Tortilla Silver Tequila  
Various Liqueurs  
**\$26/person 21+**

## - Champagne Addition -

Priced per bottle,  
Bottle serves approx. 8 guests  
J Roget Spumante  
\$32  
Ballatore Gran Spumante  
\$32  
Michelle Brut  
\$35

## - Add Ons -

Upgrade any open bar package  
by adding one of the following  
options \$4/person 21\_

Hard Seltzer  
Hard Cider  
Select IPAs

Specialty items are available upon request. Please inquire with the Event Coordinator, for pricing. **Receptions with limitations of alcohol or no alcohol will incur an additional \$500 facility fee.** Indiana Country Club does not permit shots or doubles at any function.  
(Excludes bridal dance shots, one per person)



# Wedding Policies

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As a host of an event, you are requested to review and required to abide by the following club policies.  
Each host must take responsibility not only for themselves, but also their guests.

## Club Policies

1. A guaranteed number (the minimum you will be charged) must be furnished eleven (11) business days prior to the function.
2. All menu selections and various details, including, but not limited to, bar service, linen color, and time frame should be made at least thirty days prior to the reception.
3. Foods may not be brought onto Club premises without the consent of the Club Manger/Board of Governors. No beverage may be brought onto Club Premises.
4. No food or beverage may leave the Club at any time.
5. Due to the extensive coverage's afforded to you by our insurance underwriters, the concept of leftovers on any menu items and to-go container on banquets are not permitted.
6. It is to be understood by the client that consuming raw or undercooked meats, seafood, poultry and eggs may increase the risk for food-borne illnesses. Client must inform Indiana Country Club of any allergies prior to the event.
7. All food and beverages are subject to a 20% service charge, and all food is subject to a 6% Pennsylvania State Sales Tax.
8. All functions with limited or no alcoholic beverage service will be subject to an additional \$500 room charge.
9. All functions will require a non-refundable deposit in cash or check form to reserve a date.
11. All decorations must be approved by the club.
12. For the safety of the guests, no drinks are allowed on the dance floor, and shoes must be worn by all guests at all times.
13. The host is responsible for claiming all decorations and items left behind within one week of the event. The Indiana Country Club will not be responsible for missing items.
14. You are responsible for any damages incurred.
15. Personal property of guests brought onto the premises of the Club shall be at the sole risk of the guest.
16. All Club regulations and procedures regarding golf and locker rooms must be observed.
17. Rooms reserved for wedding receptions will be made available for decorating at 9:00 A.M. the day of the event. Earlier access may be open based on availability, but is not guaranteed

## Alcohol Policies

1. The club policy shall be to comply with alcohol laws of the State of Pennsylvania
2. Alcoholic beverages will not be served to minors under any circumstances. Any person suspected of being under 21 will be requested to show proof of age by means of valid photo ID.
3. Alcoholic beverages will not be served to any guest who is observed to be giving alcoholic beverages to a minor. The club's policy shall be to not serve alcoholic beverages to anyone who appears to be intoxicated. We will not provide alcoholic beverages to go.
4. Hosts of the parties shall be responsible for the safe transportation of their guests who are visibly intoxicated. The manager shall see to it, through means, which he/she considers appropriate, that bartenders and wait staff are instructed in making an initial determination of excessive alcohol consumption by an individual. When determination has been made, the staff persons, shall personally observe the individual concerned. The manager shall then make the decision to cease or not to cease service to such person. That decision shall be communicated to the host who shall be responsible for in turn advising his guest. Any disciplinary action growing out of the implementation of the club's policy on alcohol service shall be at the discretion of the Board of Governors.

## Wedding Payment Schedule

1. A \$1500.00 non-refundable deposit to reserve a date
2. A \$1500.00 payment is due 120 days before the reception.
3. A complimentary tasting will be scheduled 12-16 weeks prior to the reception, at which point the menu will be finalized.
4. 50% of the remaining anticipated charges are payable 60 days prior to the reception (an estimate of anticipated charges will be emailed once a menu is finalized at the tasting).
5. The guaranteed guest count is due eleven (11) business days prior to the reception.
6. Remaining balance is due five (5) business days prior to reception.
7. Payments will only be accepted in cash or check form.
8. All payments are non-refundable if event is cancelled within 120 days of the event date.
9. Final payment must be made in forms of cash, cashier's check, or money order. No personal checks will be accepted for this payment.